

ARGYLE

Extended Tirage Brut | 2011 Willamette Valley AVA

MASTER  SERIES



OREGON SPARKLING WINE
60% PINOT NOIR, 40% CHARDONNAY



1530 CASES

TASTING NOTES

Even later than the 2010 vintage, 2011 was drawn out into early November to get the last of the sparkling wine ripe enough to pick. Especially in comparison to this modern era of picking sparkling wine in late August and early September, 2011 is a truly unique vintage to celebrate, as Mother Nature blessed us with a relatively dry autumn to help get us over the line. Highlighted by its tense backbone and well-framed acidity, the 2011 Brut was especially set up for long term aging on the lees. Creamy and layered textures are buoyed by the freshness of recent disgorgement. Ripe nectarine, white cherry, and honeycomb, are layered with the mature complexity of brioche and roast hazelnut, bringing harmony to a graceful and elegant finish.

VINTAGE NOTES

2011 was the coolest growing season since 1954, including a greatly truncated Indian summer. The first 15 days of October brought some form of cold and precipitation. October 17-27 saved the day with mostly dry days and one day reached a high of 76. This late in the season, the vines tend to really respond to sun and heat. The wines turned out beautiful, perfumed, and have surprising depth and finish to them. Late season ripening seems to produce wine with leap out of the glass aromatics. This was one of the most challenging vintages ever. We pressed off the last red wine on the Wednesday before Thanksgiving! Imagine an exhausted, motley, yet grateful harvest crew gathered around the smoked turkey on Thursday. This Thanksgiving was truly something to be grateful for.

ABV 12.5%

HARVESTED Oct. 18 - Nov. 3, 2011

BRIX AT HARVEST 19.3

DISGORGED: June 2021

DOSAGE 4 g/L

BARREL AGING 20% Neutral Barrel, 80% Stainless Steel

COMPOSITION: 60% Pinot Noir, 40% Chardonnay

